

**THE FINALIZED MENU/WINE PAIRING FOR THE MARCH DINNER IS
AVAILABLE FOR RESERVATION BELOW**



Mid Hudson Food & Wine Society

<https://www.midhudsonfood-wine.org/>

Co-Presidents – Mark & Margaret D'Angelo

Vice President – Ed Hartmann

Treasurer – Bill Maine

Co-Secretaries – Peg Okraski Gerry Di Pompei

MHFWS Dinner at Pamela's On The Hudson

MARCH 12, 2020

5:30 PM - Cash Bar,

6:00 PM - Dinner

<https://pamelasonthehudson.com/>

Amuse bouche

Smoked Scallop, Yuzu Beurre Blanc, Chive, Paprika

Giordano Lombardo Gavi

Appetizer

Halibut, Blood Orange Slice, Blood Orange Glace, Shaved Scallion

Vin De Savoie Chignin France

Salad

Carpaccio, Frisse, Caper, Red Onion, Lemon Vinaigrette

Calling Pinot Noir Monterey County

Intermezzo

Lemon Sorbet

Vino Spunante Sparkling Rose poured over top of sorbet

Entrée

Lamb Chop

Pomegranate Sauce, Potato Au gratin, Tri Collor Carrots

Folio a Deux Zinfandel Sonoma

or

Duck Confit (leg and breast),

Honey Thyme Balsamic, Risotto Cake

Venturini Baldini Lambrusco Emilia Italy

Dessert

Bread Pudding,

Bourbon Salted Carmel Drizzle, Vanilla Whipped Cream w/ Chocolate Shavings

Ruby Port

RESERVATION FORM - DUE BY Thursday, March 5th

Member(s)_____

Guests:_____

Telephone:_____ **Email:**_____

Entree Selection(s) by guest: _____

Special dietary restrictions:_____

MAKE CHECKS PAYABLE TO: MID HUDSON FOOD AND WINE SOCIETY

Members: \$80, Non-Drinking: \$70

Guests: \$90, Non-Drinking: \$80

Send reservations form and check By Thursday, March 5th to: